

A C U R A T E D G U I D E

Happy Hour Hawai'i

*The finest food-first happy hours of Honolulu & Waikīkī,
ranked, with every plate, pour and address*



H O N O L U L U · S E P T E M B E R 2 0 2 6

*Ranked by the strength of the food offer.
Prices as published on each restaurant's own site.*

Contents

Ranked by the strength of the food offer, with every address

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 - II Roy's Waikīkī** DAILY 2:00–4:30
226 Lewers Street, Honolulu, HI 96815 · (808) 923-7697 — *\$13 rolls, ribs and crab ravioli*
 - III Doraku Sushi, Kaka'ako** MON-FRI 4–6 & 9–CLOSE
Pacifica Honolulu · 1009 Kapi'olani Boulevard, Honolulu, HI 96814 · (808) 591-0101 — *\$7 rolls and shooters*
 - IV Monkeypod Kitchen by Merriman** DAILY 3:30–5 & 9–11
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 - V The Capital Grille** DAILY 4–6
Līlia Waikīkī · 2380 Kūhiō Avenue, Space 105, Honolulu, HI 96815 · (808) 762-0020 — *dry-aged strip, lamb lollipops*
 - VI Yard House** MON-FRI 2–5:30 · SUN-WED 10:30–CLOSE
Waikīkī Beach Walk · 226 Lewers Street, Suite L148, Honolulu, HI 96815 · (808) 923-9273 — *half off every pizza*
 - VII Earls Kitchen + Bar** DAILY 2–5 & 10–CLOSE
2280 Kalākaua Avenue, #201, Honolulu, HI 96815 · (808) 751-2299 — *petite steak frites, \$4 oysters*
 - VIII StripSteak by Michael Mina** DAILY 4–6
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 - IX The Cheesecake Factory** MON-FRI 3–5
Royal Hawaiian Center · 2301 Kalākaua Avenue, Honolulu, HI 96815 · (808) 924-5001 — *every appetizer \$12.95*
 - X Hy's Steak House** NIGHTLY 5–6:30
2440 Kūhiō Avenue, Honolulu, HI 96815 · (808) 922-5555 — *mini beef Wellington, French dip*
 - XI P.F. Chang's** MON-FRI 3–6
Royal Hawaiian Center, Bldg A · 2201 Kalākaua Avenue, Suite A500, Honolulu, HI 96815 · (808) 628-6760 — *half-price appetizers, Wine Wednesday*
 - ♦ **Solera by G.LION — The Prix Fixe** TUE–SAT DINNER
Ritz-Carlton Residences, 8th Floor · 383 Kalaimoku Street, Honolulu, HI 96815 · (808) 729-9729 — *three courses, \$100*
 - ♦ **Late Night, Food First** AFTER 9 PM
Five kitchens with a true second session, each with its address
 - ♦ **Tomahawk & Steak for Two** THE STEAKHOUSES
Every for-two package in town, cheapest first, with addresses
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Prices as published on each restaurant's own site, September 2026. Hawai'i tax of 4.712% is added everywhere; gratuity is additional.

Signature Prime Steak & Seafood

Thirty-six floors up, the deepest discount on the island.

HAPPY HOUR

Nightly 4:30–6:30 PM for
food
Drinks until 7:00 PM

WHERE

The lounge only
Walk-in — no reservations

ADDRESS

Ala Moana Hotel, 36th Floor
410 Atkinson Drive
Honolulu, HI 96814
(808) 949-3636

PARKING

Hotel self-parking free
with validation · valet \$6
Enter via Mahukona St;
dedicated elevator to 36

*Ten starred plates at a flat fifty percent off, a twelve-ounce Prime rib eye special, and the sunset over Ala Moana thrown in.
Arrive at opening; the lounge fills.*

HALF OFF · THE STARRED PLATES

Steak Tartare	23.95	11.95
Spicy Negi Toro	25.95	12.95
Ahi Tartare	23.95	11.95
Seafood Trio	23.95	12.00
<i>oyster, jumbo shrimp, ahi sashimi</i>		
Prime Steak Tips	21.95	11.00
<i>mushrooms & onions</i>		
Ultimate	24.00	12.00
Cheeseburger		
Prime Truffle	21.95	11.00
Meatballs		
Steak Sliders	19.00	9.50
Smoked Salmon	21.95	10.95
Spread		
Avocado Crostini	21.95	10.95

REDUCED · FROM THE SEA

Signature Seafood Tower	179.95	129.95
Oysters on the Half Shell	29.95	22.95
<i>half dozen</i>		
Fried Oysters	29.95	22.95
Signature Escargot	29.50	21.95
Fresh Sea Scallops	29.50	21.95
Scallop Dynamite	28.95	21.95
Ahi Sashimi	29.50	21.95
Ahi Poke	29.50	21.95
Hamachi Kama	28.95	21.95
Crispy Fried Calamari	27.50	19.95

Soft Shell Crab	28.50	18.95
Soft Shell Crab Tacos	26.95	18.95
Buffalo Jumbo	28.50	17.95
Shrimp		
Shrimp Stuffed	26.50	17.95
Mushrooms		
Fried Calamari Tacos	19.95	15.95
Fresh Fish Tacos	18.95	14.50

REDUCED · FROM THE LAND

Sizzling Steak on Hot Stone	24.95	19.95
Beef Carpaccio	21.95	17.95
Steak Salad	21.95	17.95
Signature Loco Moco	19.95	15.95
Prime Steak Tacos	18.95	14.95
Bacon Wrapped	18.95	14.95
Asparagus		
Burrata Cheese	26.95	21.50
Assorted Cheese Plate	21.50	19.95
Goat Cheese Tartine	19.50	15.95
Mac & Cheese	14.95	13.95
<i>add lobster +11.95</i>		
Truffle Garlic Fries	15.95	13.95
Fried Mushrooms	15.95	13.95
Truffle Potato Gratin	15.50	12.50
<i>lobster sauce</i>		
Signature Green Salad	13.95	11.95
Bruschetta	14.95	11.95

Spicy Garlic Edamame	13.95	11.95
Dessert of the Day	16.00	11.50

RED BY THE GLASS

Caymus Cabernet	25	18.50
The Prisoner Red Blend	22	17.00
Rutherford Hill Merlot	20	16.00
Belle Glos Pinot Noir	18	14.50
Au Bon Climat Pinot Noir	18	14.50
Antigal Uno Malbec	18	14.50

WHITE & SPARKLING

Veuve Clicquot Champagne	30	18.50
Frank Family Chardonnay	20	13.95
Craggy Range Sauvignon Blanc	18	13.95
Santa Margherita Pinot Grigio	18	13.95
Selbach-Oster Riesling	18	13.95
Minuty Provence Rosé	15	13.95
Freixenet Prosecco	16	13.95

COCKTAILS & BEER

Martini	18	13.95
<i>New Amsterdam gin or Absolut vodka</i>		
B.Z.T.	18	13.95
<i>bloody mary, crispy bacon, celery, olive</i>		
All Beers	9.50	6.95
<i>Asahi, Stella, Michelob Ultra, Kona Gold Cliff IPA, Kona Light, Estrella Jalisco</i>		

For sharing beyond happy hour: 30 oz Prime Porterhouse 159.95 · Exclusive Tasting Menu 250 per guest, minimum two.

Roy's Waikīkī

The real Roy's kitchen, thirteen dollars a plate, starting at two.

HAPPY HOUR

Daily 2:00–4:30
PM

WHERE

Bar and patio only
Lunch 11:30–2 ·
dinner from 4:30

ADDRESS

226 Lewers Street
Honolulu, HI 96815
(808) 923-7697

PARKING

Embassy Suites
valet on Beachwalk
Complimentary 11
AM–3 PM
\$8 validated, four
hours, at dinner

The earliest start of any room on this list, which makes it the natural late lunch. Sushi and small plates come from the same line as dinner.

SMALL PLATES

Szechuan Baby Back Pork Ribs 13
three pieces · Mongolian barbecue sauce, chives

Blue Crab Ravioli 13
three pieces · Kahuku sea asparagus grenobloise

Baked Blackened Salmon & Three Cheese Pita 13
Ho Farm tomatoes, kosho chimichurri

Vegan Crispy Zucchini Bao Bun 7
two pieces · coriander X.O. relish

SUSHI & SASHIMI

Shibby Roll 13
five pieces · kanpachi, spicy tuna, garlic salmon, Asian pesto, chili sesame soy

Kanpai Roll 13
eight pieces · crispy shrimp, avocado, bacon “mochi crunch”, sweet soy

Hono Roll 13
five pieces · spicy tuna, tofu, Szechuan smoked miso

Rainbow Sashimi Crudo 13
one slice of each · yuzu kosho, white soy, jalapeño

COCKTAILS

Lilikoi Spritzer 10
silver rum, lilikoi, lime, soda

Roy's Sangria 10
white or red · Cointreau, wine, orange, pineapple, apple, lemon, lime

WINE & BEER

House Red · White · Sparkling 10
by the glass

Local Draft 8
ask about today's pour

Local Seltzer 8
ask about today's pour

Staying for dinner: the Al Fresco three-course menu is 65 per guest. Roy's carries no tomahawk or steak for two.

Doraku Sushi

Two dozen plates between four and eleven dollars, twice a night.

HAPPY HOUR	WHERE	ADDRESS	PARKING
Monday–Friday 4–6 PM and 9 PM–close Excluding holidays	Restaurant-wide	Pacifica Honolulu 1009 Kapi‘olani Boulevard Honolulu, HI 96814 (808) 591-0101	Valet daily from 3:30 PM \$7 for up to three hours

The broadest list in town and a true late-night second act. The Royal Hawaiian Center location is closed for renovation until December 2026, and the Hilton location has no happy hour; Kaka‘ako is the one to book.

COLD			
Spicy Tuna Roll	7	Sake Bomb	8
Spicy Salmon Roll	7	<i>five for 35</i>	
Shrimp Tempura Roll	7	HOT	
California Roll	7	Spicy Garlic Prawns	11
Shooters	7	Grilled Saba	11
<i>oyster, hotate, uni, ikura or otoro</i>		Ikayaki	11
Ahi Poke	8	Asari Sakamushi	11
Beef Tataki	8	Steak & Shishito Yakitori	9
Salmon Carpaccio	8	Jumpin' Shrimp	9
Tofu Poke	7	Garlic Chili Wings	8
Tsukemono	4	Salmon Kama	8
TO DRINK		Agedashi Tofu	7
Kirin Draft	5	Eggplant Miso	7
Local Drafts	7	Shishito Peppers	7
Cocktails & Well Drinks	8	King Oyster Mushrooms	7
House Sake	9	Edamame	5
<i>five ounces</i>			

The 9 PM–close session carries the identical list — the best food-first late night in Honolulu, Monday through Friday.

Monkeypod Kitchen by Merriman

Half-off pupu and seventeen-dollar pizzas, afternoon and again at nine.

HAPPY HOUR

Daily 3:30–5:00 PM
Late night 9:00–11:00 PM
Except select holidays

WHERE

Restaurant-wide

ADDRESS

Outrigger Reef Waikīkī Beach Resort
2169 Kālia Road
Honolulu, HI 96815
(808) 900-4226

PARKING

Outrigger Reef valet
Daytime validation
reported with minimum
purchase — confirm on
arrival

Seafood pupu are excluded from the half-off, and the lobster Bourgeois from the pizza price, but everything else is honored at both sessions — the late window is the same deal, not a reduced one.

PUPU · HALF OFF

Roasted Chicken Wings 24 12
garlic, local rosemary, red pepper, yogurt-feta, celery

Taro Ravioli 22 11
Waiāhole taro, chèvre, watercress, chili garlic oil

Coconut Corn Chowder 16 8
coconut milk, potato, kale, tomato, lemongrass

Garlic Truffle Oil Fries 14 7
parmesan, mustard aioli, Monkeypod ketchup

House Cut Fries 12 6
whole grain mustard aioli

Excluded, regular price: Poke Tacos 27 ·
Shrimp & Mushroom Potstickers 24 ·
Lobster Deviled Eggs 26 · Poke Mixed
Plate 29 · Cast Iron Shrimp 26

PIZZAS · 17

Hāmākua Mushroom & Truffle Oil 25 17
mozzarella, provolone, white sauce, garlic, thyme

Moroccan Spiced Lamb Sausage 25 17
Big Island goat cheese, tomato, mint

Kalua Pork & Pineapple 25 17
mac nut pesto, roasted pineapple, jalapeño

Margherita 23 17
Kamuela tomatoes, fresh mozzarella, basil

Bourgeois 34
lobster, wild mushroom · excluded

HANDCRAFTED COCKTAILS · 16

Monkeypod Mai Tai 20 16
Kula rums, mac nut orgeat, honey-lilikoi foam

No Ka 'Oi 20 16
Ocean vodka, Thai basil, lime, honey-lilikoi

Road to Hāna 20 16
Kō Hana Kokoleka, cold brew, banana bread cordial

The Morning After 20 16
reposado mezcal, hibiscus, lavender, vanilla

Ube Rey 20 16
coconut rum, pandan, ube, coconut cream

Ai Ono 20 16
Knob Creek, oloroso sherry, pineapple, cinnamon

Berry Good Thyme 20 16
Fid Street gin, St. Germain, rosé, berries

Fifty-Foot Pole 20 16
Kō Hana Kea, Smith & Cross, yuzu sake, mango

Manfuego 20 16
blanco tequila, amaro, mango, Hawaiian chili

Ali'i Margarita 20 16
Maestro Dobel, Créole Shrub, lime

Old Fashioned Touch 20 16
Four Roses, li hing lemon peel shrub

Bartender Special 20 16

WINE BY THE GLASS · \$3 OFF

Alma 4 Pinot Rosé Bubbles 18 15

Ostro Prosecco 16 13

Failla Chardonnay 19 16

Frog's Leap Sauvignon Blanc 18 15

Mönchhof Riesling 17 14

Giocato Pinot Grigio 16 13

Matthiasson Rosé 16 13

Wagner-Stempel Rosé 16 13

Obsidian Ridge Cabernet 20 17

Melville Pinot Noir 19 16

Linne Calodo 17 14

Grenache/Syrah

Salcheto Sangiovese 16 13

DRAFT BEER · \$2 OFF

8 (reg. 10) — Hana Koa Rice Breaker, Breaktime Blonde, Rooftop Pale & Seasonal Sour · Kohola Lokahi & Talk Story · Kona Light Blonde & Lavaman Red · Honolulu Beerworks Kewalos, P.G.B. & Hop Island · Big Island Brewhaus Overboard, Golden Sabbath & White Mountain Porter · Boneyard RPM · Stiegl Grapefruit · Cali Creamin' · Lanikai Seltzer

9 (reg. 11) — Weihenstephaner Hefe · Kohola Lahaina Haze · Deschutes Red Chair Nitro · Aloha Red Zeppelin · Boulevard Tank 7 · Paradise Mango Li Hing · Mānoa Mead

10 (reg. 12) — Aloha Mellow Waves & Froot Lupes · Beer Lab Omakase · Howzit Local Legend · Lanikai Moku Imperial IPA & Pillbox Porter · Paradise Killa Dragon

Champagne Sundays: half off bottles of bubbles, 7–11 AM. The Ko Olina location runs 3:30–5 PM only, pizzas 16, with no late-night session.

The Capital Grille

Steakhouse cuts at lounge prices, every evening at four.

CAPITAL HOURS	WHERE	ADDRESS	PARKING
Every day 4:00–6:00 PM	The lounge	Lilia Waikīkī, Ground Floor 2380 Kūhiō Avenue, Space 105 Honolulu, HI 96815 (808) 762-0020	Complimentary three-hour valet Lilia porte cochère on Kānekapōlei Street

The sliced dry-aged strip and the lamb chops are the reason to come. Note the separate Tomahawk Dinner for Two, served 4:00–5:30 in the dining room — see the steakhouse page.

LOUNGE PLATES

Sliced Dry Aged NY Strip	20
<i>Kona crusted, aji verde</i>	
Porcini-Rubbed Lollipop Lamb Chops	18
<i>two · black garlic balsamic glaze</i>	
Petite Filet Sandwiches	18
<i>two · truffle aioli, cabernet onion jam, toasted brioche</i>	
Oysters Casino	15
<i>two · broiled with bacon, Grana Padano, panko</i>	
Mushroom Truffle Arancini	15
<i>risotto fritters, porcini and shiitake, truffle aioli</i>	
Cast Iron Garlic Shrimp	14
<i>ciabatta toast, grape tomatoes, Grana Padano</i>	
Parmesan Truffle Fries	14
<i>white truffle oil · serves two</i>	
Caesar Salad Bites	10
<i>toasted brioche, Grana Padano</i>	
The Grille's Signature Cheeseburger	28
<i>caramelized onions, Grand Cru Gruyère, shallot aioli</i>	

COCKTAILS · 12

Old Fashioned	12
<i>Maker's Mark, Angostura, Amarena cherry</i>	
Greyhound Martini	12
<i>Wheatley vodka, fresh grapefruit, basil</i>	

Straight Up	12
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Wheatley vodka or Bombay gin, bleu cheese olives

Peach Bourbon Smash	12
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Maker's Mark, peach purée, lemon

Classic Margarita	12
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Corazón Blanco, fresh lemon & lime, salt rim

WINES BY THE GLASS · 9

Acquisition Cabernet Sauvignon	9
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Screen Press Pinot Noir	9
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Narrative Chardonnay	9
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Silver Gate Sauvignon Blanc	9
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ALSO IN THE LOUNGE · REGULAR PRICE

Pan-Fried Calamari	26
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garlic butter, hot cherry peppers · serves two

Prosciutto-Wrapped Mozzarella	24
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15-year balsamic, heirloom tomatoes · serves two

Caviar & Caramelized Onion Dip	49
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Petrossian Baïka caviar, housemade chips

Signature cocktails, all evening: The Doli 20 · Kona Espresso Martini 21 · Capital Cosmopolitan 21 · Blackberry Bourbon Sidecar 22 · Black Tie Margarita 22 · Passion Fruit Mojito 22 · Dirty Goose 22 · Negroni Bianco 22 · Merchant's Mai Tai 24 · In Fashion 24 · Noble Paloma 25 · Double Oaked & Rye Manhattan 25

Tomahawk Dinner for Two, 189 — 32 oz tomahawk ribeye, two starters, two sides and a dessert platter. 4:00–5:30 PM only, dining room, limited time.

Yard House

Half off every pizza and fourteen appetizers — the table for a crowd.

HAPPY HOUR	WHERE	ADDRESS	PARKING
Monday–Friday 2:00–5:30 PM Late night Sunday– Wednesday 10:30 PM–close	Dine-in only No happy hour on Saturday	Waikīkī Beach Walk 226 Lewers Street, Suite L148 Honolulu, HI 96815 (808) 923-9273	Beach Walk / Embassy Suites garage \$8 validated for four hours

The best volume for the dollar on this list. Order across the table.

APPETIZERS · HALF OFF

Poke Nachos	24.99 12.50
<i>raw ahi, crispy wontons, avocado, serranos, truffle and sweet soy ginger sauces</i>	
Chicken Nachos	24.49 12.25
<i>pinto beans, cheeses, guacamole, pickled jalapeño</i>	
Blackened Ahi Sashimi	22.99 11.50
<i>seared rare, soy vinaigrette, wasabi, pickled ginger</i>	
Chicken Lettuce Wraps	22.99 11.50
<i>tofu, sweet chili, spicy peanut vinaigrette</i>	
Hand-Battered Chicken Tenders	22.99 11.50
<i>maple dijon, ranch, house fries</i>	
Classic Sliders	21.99 11.00
<i>four griddled patties, cheddar, brioche, fries</i>	
Boneless Wings	21.99 11.00
<i>buffalo · whiskey black pepper · BBQ · Korean chili garlic · lemon pepper</i>	
Gardein Wings	21.99 11.00
<i>the same sauces, plant-based</i>	
Fried Calamari	21.99 11.00
<i>spicy tomato sauce, jalapeño tartar</i>	
Four Cheese Spinach Dip	21.99 11.00
<i>feta, jack, parmesan, cream cheese</i>	
Miguel's Queso Dip	21.99 11.00
<i>cheddar, pepper jack, poblano, chipotle</i>	

Wisconsin Fried Cheese Curds	19.49 9.75
<i>honey hot sauce, horseradish aioli</i>	
Spicy Za'atar Hummus	17.99 9.00
<i>crispy chickpeas, salsa macha, z'datar pita</i>	
Crispy Brussels Sprouts	16.99 8.50
<i>gochujang, crispy garlic, malt vinegar aioli</i>	

PIZZAS · HALF OFF

The Carnivore	24.99 12.50
<i>pepperoni, beef, spicy sausage, bacon</i>	
Truffled Mushroom	24.99 12.50
<i>shiitake, crimini, oyster, truffle aioli</i>	
Buffalo Chicken	24.99 12.50
<i>boneless buffalo wings, bleu buffalo sauce, ranch</i>	
Loaded Pepperoni	23.99 12.00
Margherita	23.99 12.00
<i>fresh mozzarella, baby tomatoes, garlic, basil</i>	
Three Cheese	22.99 11.50
<i>mozzarella, provolone, romano</i>	

TO DRINK

All Drafts, Wine, Spirits & Cocktails	\$2 off
Nine-Ounce Wine Pours	\$3 off
Half Yards	\$4 off

Shares 226 Lewers Street with Roy's — the two are steps apart on Waikīkī Beach Walk. Prices computed at half the published regular price.

Earls Kitchen + Bar

Two happy-hour exclusives and the cheapest oysters in Waikīkī.

HAPPY HOUR	WHERE	ADDRESS	PARKING
Every day 2:00–5:00 PM	Lounge only	2280 Kalākaua Avenue, #201	None published by the restaurant — nearest
Late night 10:00 PM–close	Excludes select holidays	Second floor, at Duke's Lane	garages are Royal
Weekend brunch, open–noon		Honolulu, HI 96815	Hawaiian Center and
		(808) 751-2299	International Market Place

The petite steak frites and the Nashville chicken skewers exist only during happy hour. Both sessions carry the full list.

FROM THE KITCHEN

Petite Steak Frites	17
<i>happy hour exclusive</i>	
Nashville Crispy Chicken + Pickle Skewers	14
<i>happy hour exclusive</i>	
Crispy Birria Tacos	17
Szechuan Shrimp + Pork Dumplings	17
Crispy Rice Sushi	14
Sticky Korean Ribs	12
<i>snack size</i>	
Crispy Chili Tofu	12
Charred Corn + Avocado Dip	12
Fresh Caught Fish Taco	10
<i>each</i>	
Truffle Fries	10
French Fries	8
Chips + Salsa	8
Oyster on the Half Shell	4
<i>each</i>	
Seafood Platter	85
<i>make it a tower +50</i>	

COCKTAILS · HALF PRICE

Earls Old Fashioned	½ price
Classic Martini	½ price
<i>Ketel One or Tanqueray</i>	
Moscow Mule	½ price
Earls Lime Margarita	½ price
<i>strawberry or mango +1</i>	
Peach Bellini Margarita	½ price
White Sangria	½ price
Crush Cocktails	½ price
Nitro Espresso Martini	14

WINE · HALF PRICE

Orin Swift 8 Years in the Desert	½ price
Duckhorn Sauvignon Blanc	½ price
<i>750 ml</i>	
La Crema Monterey Rosé	½ price
Sauvage Blanc de Blancs	½ price
Wine by the Glass	\$3 off
<i>eight ounces</i>	

BEER

Kona Big Wave Golden Ale	\$3 off
Hana Koa Pale Ale	\$3 off

This is Earls Kitchen + Bar on Kalākaua — not E.A.R.L., the sandwich shop in Kaimukī. The official site lists the late session from 10:00 PM.

StripSteak by Michael Mina

“High Tide” — seafood snacks from a serious kitchen, at the bar.

HIGH TIDE

Daily 4:00–6:00 PM

WHERE

Bar exclusive

ADDRESS

International Market Place
Third Floor, Grand Lānai
2330 Kalākaua Avenue, Suite
330
Honolulu, HI 96815
(808) 896-2545

PARKING

Market Place
garage, self or valet
First hour free with
validation; reduced
rate to four hours

The lobster toast and the twelve-dollar shrimp cocktail are the picks. The seven-ounce strip on the same menu is a full entrée at forty-nine, not a bargain.

ISLAND-INSPIRED

Kona Lobster Toast 18
jalapeño, avocado purée, sesame

Fish & Chips 24
market fish, hurricane fries, pink peppercorn tartar

Bone Marrow Prime Beef Burger & Fries 30
caramelized Maui onions, aged cheddar, steak sauce

STRIPSTEAK CLASSICS

Jumbo Tiger Shrimp Cocktail 12
three · wasabi cocktail sauce

Pacific Oysters 14
three · lilikoi mignonette

Spicy Ahi Tuna Taco 7
each · avocado purée, sriracha aioli

Chop Chop Wedge 12
bacon, tomato, egg, red onion, blue cheese, buttermilk ranch

“Kung Pao” Edamame 8
chili-garlic sauce, bell pepper, cashews

7 oz Prime New York Strip 49
gomae broccolini, red wine reduction · sub 8 oz filet +38

COCKTAILS

Lychee Mule 10
vodka, lime, ginger beer

Lilikoi Mai Tai 10
rum blend, lilikoi, lime

Island Old Fashioned 13
whiskey, falernum, tiki bitters

BEER, WINE & SAKE

Kirin · Coors Light · Dogfish Head 60 Minute IPA 6

Sommelier's Choice Wine 9
red, white or sparkling

Masumi Sake Matinee 9

AT THE BAR ALL EVENING · REGULAR PRICE

Mina Meals, with duck fat fries and mango lilikoi pie — Chicken Nuggies 21 · Chicken Katsu Sandwich 23 · Double Patty Cheeseburger 24 · Classic Fishwich 24

Wagyu & Whiskey — Wagyu “French Dip” 9 each · Crispy Wagyu Meatballs 15 · Teriyaki Wagyu Skewer 16 · Wagyu Short Rib 25 · Mini Old Fashioned Flight 55

For the table: 32 oz Rum Flamed-Salt Baked Tomahawk 225 · Ohana family-style menu 105 per guest.

The Cheesecake Factory

Thirteen full-size appetizers, every one of them \$12.95.

HAPPY HOUR

Monday–Friday
3:00–5:00 PM

WHERE

Bar area only

ADDRESS

Royal Hawaiian Center
Ground level, Diamond Head
end
2301 Kalākaua Avenue
Honolulu, HI 96815
(808) 924-5001

PARKING

Royal Hawaiian
Center garage
With \$25 purchase:
first hour free, then
\$3/hr for two
hours
Kama‘āina: three
hours free

The double-patty “Happy Hour” burger is the sleeper. Honolulu runs its own Hawai‘i cocktail list at this price, built on Pau Maui vodka and Kōloa rum.

APPETIZERS · 12.95

“Happy Hour” Burger 12.95
*double patties, double cheese, grilled onions, special
sauce*

Roadside Sliders 12.95

Avocado Eggrolls 12.95
tamarind-cashew dipping sauce

Thai Chili Shrimp 12.95

Fried Calamari 12.95

Chicken Pot Stickers 12.95

Buffalo Blasts 12.95

Tex Mex Eggrolls 12.95

Factory Nachos 12.95

Fried Macaroni & Cheese 12.95

Hot Spinach & Cheese Dip 12.95

Pretzel Bites, Cheddar Fondue 12.95

Sweet Corn Tamale Cakes 12.95

HAWAI‘I COCKTAILS · 9.95

Yuzu Lemon Drop 9.95

Maui Mule 9.95

Lava Flow 9.95

Blue Hawaii 9.95

Mojito 9.95

Margarita 9.95

WINE, WELLS & BEER

Well Drinks 9.95

Wines by the Glass 9.95

Draft Beers 6.50

Bottled Beers 5.50

Validate parking at the Building B guest services desk, 11 AM–8 PM. Without validation the garage is \$8 per hour.

Hy's Steak House

The best-cooked plates on this list, at prices to match.

HAPPY HOUR

Nightly 5:00–6:30
PM
6:30 is the last
seating

WHERE

Bar and lounge
only
Limited seating —
reservations
strongly
recommended

ADDRESS

2440 Kūhiō Avenue
Honolulu, HI 96815
(808) 922-5555

PARKING

Complimentary
valet

These are near-entrée prices, but the mini Wellington and the French dip are proper Hy's cooking, and the thirteen-dollar classic cocktails soften the bill.

SAVORY

Mini Beef Wellington 32

*medium-rare filet mignon, mushroom duxelle,
prosciutto, Dijon, truffle demi-glace*

Steak Bites 35

sautéed mushrooms, caramelized onions

Hy's French Dip 31

French bread, provolone, caramelized onion spread

Black Garlic Burger 25

bacon jam, Gorgonzola, gherkins

Ahi Poke 21

ginger, avocado, wonton chips

Oysters on the Half Shell 17

yuzu mignonette, tobiko, microgreens

Shrimp Cocktail 15

pineapple relish, cocktail sauce

Chopped Salad 13

double smoked bacon, iceberg, blue cheese dressing

A5 French Fries 11

Parmigiano-Reggiano, Cajun aioli

SWEET

Seasonal Cobbler 14

Häagen-Dazs vanilla

Tiramisu 14

Kahlúa, espresso anglaise, mascarpone

Brownie Lava Cake 14

Häagen-Dazs vanilla

CLASSIC COCKTAILS · 13

Martini 13

well gin or well vodka

Manhattan 13

Daiquiri 13

Bartender's Choice 13

WINE · 13

Sommelier-Selected White 13

Sommelier-Selected Red 13

Beyond happy hour: Porterhouse for Two, 30 oz, 210 with sides · Legacy Menu 155 per guest. Checks split three or more ways carry a 20% charge, as do parties of eight or more.

P.F. Chang's

A snack, not a meal — and a half-price wine list every Wednesday.

HAPPY HOUR

Monday–Friday
3:00–6:00 PM

WINE
WEDNESDAY

Half off all bottles
of wine,
champagne and
sake, all day · dine-
in, 21+

ADDRESS

Royal Hawaiian Center,
Building A
2201 Kalākaua Avenue, Suite
A500
Honolulu, HI 96815
(808) 628-6760

PARKING

Royal Hawaiian
Center garage
With \$25 purchase:
first hour free, then
\$3/hr for two
hours
Kama'āina: three
hours free

Four food items, all half portions — the lightest offer of the group. Wednesday's wine list is the better reason to go. This is the only O'ahu location.

HALF PRICE · HALF PORTIONS

Chang's Lettuce Wraps ½ off
chicken or vegetable · half order

Ribs ½ off
three · slow-braised pork, barbecue or Northern style

Crab Wontons ½ off
three · creamy crab, spicy plum sauce

Dumplings ½ off
three · pan-fried or steamed, pork or shrimp

COCKTAILS · 8.99

Pink Lotus Cosmo 8.99
*Ketel One Citroen, orange curaçao, lime, cranberry,
lychee*

Zen Margarita 8.99
Lunazul Blanco, orange liqueur, lime, Cointreau float

Select Well Drinks 8.99

WINE · 6.99

14 Hands Merlot 6.99

14 Hands Chardonnay 6.99

BEER · 5.99

Ha-Chi 5251 Pilsner 5.99

Domestics on Draft 5.99
selections vary

The national site notes that offerings vary by location; the Honolulu page confirms the Monday–Friday 3–6 PM pricing above. An older “\$5 Happy Hour, 4:30–7 PM” menu still online appears superseded.

Solera by G.LION

The Chef's Pre-Fixe — and the way to order it.

CHEF'S PRE-FIXE

\$100 per guest ·
three courses
Tuesday–Saturday
5:30–9:00 PM
The whole table
takes the menu

PAIRINGS

Wine +\$45, four
pours opening
with Veuve
Clicquot
Zero-proof +\$35

ADDRESS

The Ritz-Carlton Residences
8th Floor, Lobby Level
383 Kalaimoku Street
Honolulu, HI 96815
(808) 729-9729

PARKING

Complimentary
valet
Smart casual · live
piano Tue–Sat
6:30–9:30 PM

Priced against à la carte it is nearly even, so the pairing is where the value lives — Veuve, a Spanish Mencía or Tyler Chardonnay, and a Pedro Ximénez to finish, for forty-five dollars.

THE ORDER

First · Solera Caesar 30

*Hirabara Farms baby romaine, pipikaula, lomi
tomato, nuoc cham Caesar — over the daily soup*

Second · Beef Luau 58

*braised short rib, lū'au leaves, 'ulu purée, lomi
tomato, onion soubise — the signature. Pescatarian:
Catch of the Day, dashi-konbu butter, kabocha, shio
koji*

Dessert · Mango Cheesecake 16

*whipped mango ganache — or the flourless chocolate
cake with Chantilly*

À la Carte Equivalent 104

GOING À LA CARTE INSTEAD

Garlic Crab Noodle 49

Miso Butterfish 45

Huli Hainan Chicken 43

A5 Wagyu Deviled Eggs 25

Kakigori 24

THE HAPPY HOURS · NOT THE REASON TO COME

Daily 3–5 PM, bar and lounge: 15% off the
lunch menu — Okonomiyaki Waffle Fries 17.85
· Crab Cakes 24.65 · Fresh Ahi Poke 24.65 ·
Solera Burger 30.60.

Afterglow, Friday–Saturday 8–10 PM, live
piano: Martini, Mai Tai, Old Fashioned or the
Industry Pour 10 · Riesling 12 · Garlic Chive
Yakisoba 18 · Crab Fried Rice 20 · Char Siu
Sausage 20 · Solera Burger 28.

WORTH KNOWING

Mahalo Fest — the \$50 breakfast and lunch sets
and the 20% kama'āina dinner — ran
September 4–12 and returns November–
December 2026. The September 22 tequila
dinner is cancelled. There is no standing
kama'āina program, brunch set or chef's
tasting.

*G.LION's newest Waikīkī room, in the former La Vie space — modern Hawai'i regional cooking through a
Japanese lens, Executive Chef Reid Matsumura.*

Late Night, Food First

The second sessions where the kitchen, not the bar, is the point.

HOUSE

WINDOW

WORTH ORDERING

Doraku Sushi

1009 Kapi'olani Boulevard
Honolulu, HI 96814
(808) 591-0101

Monday–Friday
9 PM–close

The full afternoon list again — \$7 rolls and shooters, \$8 poke, tataki and wings, \$9 yakitori, \$11 garlic prawns, saba and ikayaki. Kirin 5, cocktails 8.

Monkeypod Kitchen

2169 Kālia Road
Honolulu, HI 96815
(808) 900-4226

Daily
9–11 PM

Identical to the afternoon: half-off pupu — wings 12, taro ravioli 11 — and every pizza but the Bourgeois at 17. Handcrafted cocktails 16.

Moku Kitchen

SALT at Our Kaka'ako
660 Ala Moana Boulevard,
No. 145
Honolulu, HI 96813
(808) 591-6658

9–11 PM daily per the
official site — call to
confirm; OpenTable lists
shorter hours

Half off all small plates except ahi poke, \$10 pizzas, \$9 Moku libations, \$7 Ocean Vodka drinks, \$2 off beer and wine. SALT garage: first hour free, \$2–4 validated.

Earls Kitchen + Bar

2280 Kalākaua Avenue, #201
Honolulu, HI 96815
(808) 751-2299

Every day
10 PM–close
Lounge only

The full happy hour menu — petite steak frites 17, birria tacos 17, \$4 oysters, \$10 fish taco — and half-price Old Fashioneds, martinis and margaritas.

Yard House

226 Lewers Street, Suite L148
Honolulu, HI 96815
(808) 923-9273

Sunday–Wednesday
10:30 PM–close

Half off all pizzas (11.50–12.50) and fourteen appetizers; \$2 off drafts, wine and cocktails, \$4 off half yards.

Left out as drink-led or unconfirmed: Mai Tai's (Ala Moana, cocktails only) · Maui Brewing (drinks-focused late session) · Gyu-Kaku (no published menu) · Sansei (discount reported only by third parties) · Tiki's (no published prices) · Solera Afterglow (see the Solera page). Lewers Lounge at Halekūlani, 2199 Kālia Road, has no happy hour at all — an evening jazz room from 7 PM, cocktails 22–24.

Doraku and Monkeypod are the only two rooms whose late session matches the afternoon deal item for item.

Tomahawk & Steak for Two

Every for-two package on an official menu in town, cheapest first.

HOUSE	THE CUT	CONSIDER
Aloha Steak House 364 Seaside Avenue Honolulu, HI 96815 (808) 600-3431	“Aloha Supper” for two 160 — wedge, stuffed portobello, 14 oz wagyu picanha with twice-baked potato and asparagus, watermelon soft serve · Tomahawk 32 oz 135 , 39 oz 165, 56 oz 210	<i>The cheapest tomahawk in Waikīkī, à la carte. Validated parking at Hyatt Centric.</i>
Morton's The Steakhouse Ala Moana Center 1450 Ala Moana Boulevard Honolulu, HI 96814 (808) 949-1300	Tomahawk for Two from 185 — a starter each, 36 oz tomahawk sliced to share, two butters or sauces, dessert to share · 36 oz à la carte 155	<i>September 16–30 only, while supplies last. Sides extra.</i>
The Capital Grille 2380 Kūhiō Avenue, Space 105 Honolulu, HI 96815 (808) 762-0020	Tomahawk Dinner for Two 189 — 32 oz tomahawk ribeye, two starters, two sides (Sam's mashed, asparagus, Brussels sprouts, creamed spinach), dessert platter	<i>4:00–5:30 PM only, dining room, limited time. The most complete package.</i>
Hy's Steak House 2440 Kūhiō Avenue Honolulu, HI 96815 (808) 922-5555	Porterhouse for Two, 30 oz, 210 — kiawe-broiled, with vegetable and potato or rice · Legacy Menu 155 per guest — amuse, French onion soup, salad, Chateaubriand for Two or Wellington, tableside flambé; pairings +35 / +75	<i>No tomahawk. The only for-two steak with sides included.</i>
StripSteak 2330 Kalākaua Avenue, Suite 330 Honolulu, HI 96815 (808) 896-2545	32 oz Rum Flamed-Salt Baked Tomahawk 225 , herb-garlic butter, red wine demi · Ohana family-style menu 105 per guest	<i>À la carte; no for-two package.</i>
Signature Prime Ala Moana Hotel, 36th Floor 410 Atkinson Drive Honolulu, HI 96814 (808) 949-3636	No beef tomahawk. 30 oz Prime Porterhouse 159.95 is the cut to share · 20 oz bone-in rib eye 95.50 · Exclusive Tasting Menu 250 per guest, minimum two	<i>The former tomahawk special is no longer on the menu.</i>

Roy's and Solera carry no tomahawk or for-two. d.k Steak House and BLT Steak have closed. Tax and gratuity are additional throughout.